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H. J. Humphrey and W. B. Woods, who were elected Directors of North American Life Assurance Company at the Annual Meeting on January 15.

Queen Takes Charge Of Putting Palace On Ration System

By ARTHUR NETTLETON Buckingham Palace is included in the food rationing scheme, and this article throws some sidelights on the way in which the new conditions will be met in the royal household.

There have been conferences in Buckingham Palace recently—important conferences—but without the presence of government officials. The matters discussed had no concern with parliament or foreign policies.

A small, but now well-known style of booklet was the chief topic of conversation. It was the ration book issued a short time ago to King George.

Like everybody else in Britain, he and all the other members of the Royal family have been supplied with one of these booklets, and strict observance of the rationing scheme is the order of the King and Queen.

The recent meeting was convened to decide how the rations could best be dealt with. Most directly concerned, however, are Queen Elizabeth, the master of the household and the royal chef.

Her Majesty regards housewifery in a practical way. Despite her position, she is not content to delegate the palace catering arrangements entirely to her staff. She sanctions the menus for the royal tables each day, and she often suggests alterations or instructions that a new dish be given a trial.

The palace kitchens are well-known to her, for she inspects them from time to time. At the present time, the Queen's assistance in the catering is proving particularly valuable. Her knowledge of these matters is based on personal, practical experience.

"During the last war, when I was in my teens," she told a close friend not long ago, "I had the task of catering for more than 200 wounded Tommies billeted at my parents' home, Glamis Castle. So I think I can claim to have had some useful experience in making the most of wartime food allowances!"

The royal chef (Monsieur Henri Roussin) is a man of wide experience, too. The post he holds is one of the most secure in the royal household. There has been only one other chief chef in Buckingham Palace during the last 20 years.

The main kitchens presided over by Monsieur Roussin are two in number, though the palace does contain several smaller ones. The chief one is both spacious and well equipped with the latest labor-saving devices, and has both gas oven and electric ovens. It is here in an atmosphere of high efficiency, that the wartime rations of the Royal family are now cooked and prepared for the table.

In its catering arrangements, indeed, Buckingham Palace is in many ways like a modern hotel. The likeness is particularly striking just now, for both the Duchess of Gloucester and the Duchess of Kent (sisters-in-law of the King and Queen have made it their London hotel, at the Queen's invitation. The needs of the moment have created an atmosphere of

continual comings and goings. Though time-tables and schedules are almost fetish in the palace in normal times, nowadays even the King and Queen are often unable to sit down to their meals at a predetermined time. Arranging menus is therefore very difficult.

Added to these problems is the fact that the kitchen staff, in common with other sections of the household is now depleted by the absence of some workers on national service.

Matters have been facilitated by an idea introduced by Her Majesty shortly after she became queen. Up to that time, many of the palace workers received meals as part of their wages. The Queen stopped the system, but gave an equivalent increase in salaries, and allowed the staff to buy their meals in the palace canteen.

Though she had no thought of wartime conditions when she inaugurated that change, it is proving very helpful just now. It means that the staff can obtain their meals, if they wish to dine in, under the food rationing regulations which now have to be observed in ordinary restaurants. General rationing in the royal home has thus been somewhat simplified.

"We must eliminate waste, too," Her Majesty said. More cold dishes have therefore appeared on the menu recently. The Queen's idea has not been simply to avoid wastage of food, by using up the "left-overs," but also to economize in fuel.

She and the King are conserving further food by deleting one course from each meal. Though there is no real scarcity of food on the royal tables, economy is being effected by the absence of all unnecessary or purely decorative dishes.

In sanctioning the menus, Queen Elizabeth also sees that they utilize ingredients which are readily obtainable; she tries to avoid those dishes which would tend to increase the shortage of any particular commodity.

Attendance to food economy is no mere motto in the Queen's household. It is a rule that is being put into practice. As befits the first home in the land, Buckingham Palace is setting a standard for the home of everyone in Britain.

Talking of borax, do you know how many uses it can be put to? Here are a few for your hints book. If you put your salads in cold water to which you have added a pinch of borax, they will remain crisp overnight.

A pinch added to the water you wash your glass and silver in will take away marks and make them shine. A pinch added to the water you boil your green vegetables in keeps them a lovely bright green. And two teaspoonfuls boiled in a kettle of hot water for a quarter of an hour will loosen any fur so that it can be knocked out.

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Beauty In Blueouts Proves Tough Problem For Paris Ladies

PARIS.—Most unflattering to all complexions are the wartime blue lights of Paris. Now that cabarets and music halls are reopening, the smart set has doubled its efforts to look beautiful even in the blue light menace.

To avoid looking like a haggard ghost once you're in the street is the most difficult problem. Leading cosmeticians have introduced new vivid shades of powder, rouge, lipstick and nail polish. The reds are so intense that they'd stop a bull dead in its tracks. In the daylight the new war paint makes you look like a wild Indian, but in the blueout you look animated and gay.

"Succre brule," or burnt sugar, is the very latest shade of powder, which harmonizes beautifully with browns and dull blues.

Marks without mascara and tears is another problem. While Parisians have not yet needed their gas masks, the danger is ever present. Actually the French women are advised to abandon mascara for the duration of the war.

"The heat inside the gas masks," one air raid warden explained, "will cause the mascara to run, leading to the smarting of the eyes and consequently tears. This in turn produces an urgent desire to remove the mask, with dangerous results if the gas is present."

Along with gas masks, women in Paris now have to carry so many extra things that special bags were created. New bags provide a re-

serve section, which takes up half the space for the masks. In the other half are individual compartments, each fastened with a separate mount. In these go electric torch, comb, powder case and lipstick together with passport or identity card.

Designers let their imaginations run riot when they created hats to wear in the blueout. Now that afternoon frocks are taking the place of formal evening clothes, small elaborate hats are in great demand.

Luminous paint may be seen in many models. One house is showing a ruby-red velvet beret trimmed with sweeping white plumes, which have been lavishly tipped with luminous paint.

Besides glittering ribbons for trimming hats there are glass flowers of all kinds with electric bulbs in their centres. A tiny electric battery is concealed in the crowns of these models.

Still another blueout defater is the tricky and tropical flower trimmed flashlight tucked into the breast pockets of dinner suits. Yet another is the luminous arrow worn against the leg and kept in position by sheer silk hose.

Even jewelry has been affected by the war and the blueout. Glimmering brooches and clips are fashioned with the following slogan: "Jusqu'au bout" ("to the finish") and "on ne passe pas" ("they shall not pass").



L. W. Brockington, K. C., former chairman of the Board of Governors of the Canadian Broadcasting Corporation, who has been appointed as official recorder of Canada's part in the war and adviser to the War Committee of the Cabinet on matters pertaining to the dissemination of information.

One automobile manufacturer is furnishing as standard equipment a supercharger that develops additional power in its motor on a fuel mixture too lean to keep an ordinary engine running.

Minard's kills pain. Major Hoople

TASTY TID-BIT

To four good-sized raw beets allow two large lemons. The beets are peeled and cut in neat dice. The lemons are sliced finely. These are boiled together till tender. To a pound of the mixture when cold add three-quarters of a pound of sugar and make up by breads. Then add the "fruit" and till it sets. A little powdered ginger in the boiling gives a piquant flavour.

One of Britain's largest heavy bombers is the Vickers "Wellington," a geodetic heavy bomber, which carried a full military load 3240 miles non-stop at 180 miles an hour.

Avocado pears belong to the laurel family.

OUR OUR WAY

By J. R. Williams



NO THANKS, I DON'T CARE TO JOIN YOUR COUNTRY CLUB-- I HAVE A GOOD ROOM TO LOAF IN WITH BOOKS, PICTURES AND CLEANLINESS... AFTER MY ANCESTORS SPENT GENERATIONS GETTING AWAY FROM SQUALOR AND SQUASH, I HAVE NO YEARNING TO GO BACK TO IT-- I INTEND TO KEEP GOING FORWARD, NOT BACKWARD!

IS THIS ENOUGH ONIONS?

YES, WITH TH' ONE IN TH' DOOR, IT'S PLENTY!

THE UP AND DOWN

OUR BOARDING HOUSE

With

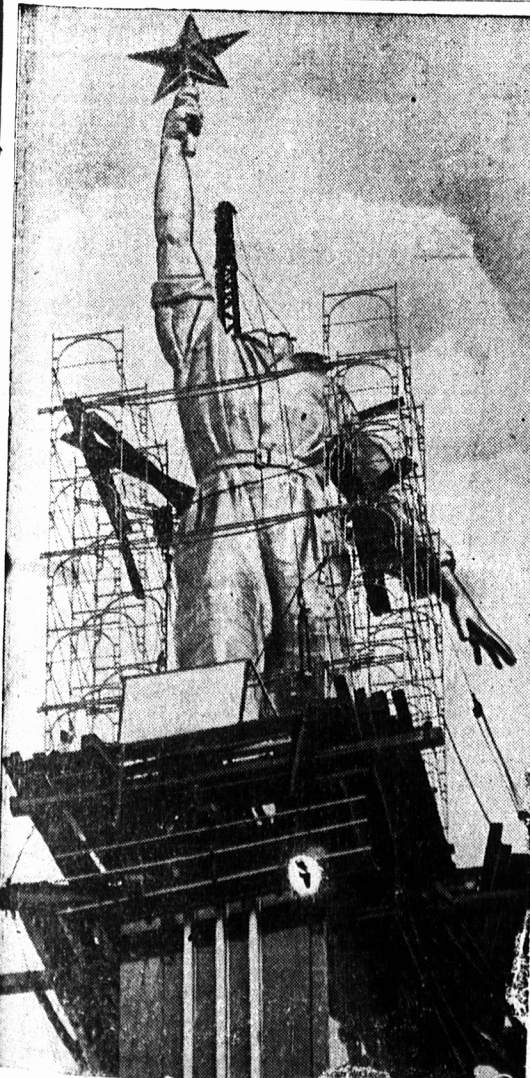
Major Hoople



I SAY, JASON, I HAVE BEEN TAKING MYSELF SO RELENTLESSLY LATELY WRITING A PLAY THAT I HAVE NEGLECTED SCRAMWOLD SHAMEFULLY! WOULD YOU ENJOY TAKING HIM FOR A DAILY STROLL OF FOUR MILES MORNING AND EVENING? EGAD, THE DOG NEEDS EXERCISE!

FOLKS IN MAH FAM'LY NEVAH WAS MUCH ACROBATIC ON THEY FEETS, MISTAH MAJOR! NONE OB US EVAH 'PLIED FO' TH' POSITION OB MAIL MAN, OR OTHAH REQUESTRIAN CHORES! WHY'N'T YOU ORGANIZE TH' BOY SCOUTS FO' TH' WORK?

SCRAM BARKED LAST NIGHT AND WOKE UP THE MAJOR!



BREAK-UP OF GIANT WORLD'S FAIR SOVIET WORKER STATUE STARTS

Of gleaming stainless steel—79 feet from toe to the tip of the 12-foot star it bears aloft—weighing 30 tons—dominant figure of the New York World's Fair skyline—dubbed "Big Joe," but officially, "The Worker." Off comes Joe's thousand-pound head as workmen begin dismemberment of the giant statue surmounting the Soviet Pavilion. The parts will be shipped back to Russia, there to be re-